

**Louis Michel**

# Chablis 1er Cru Montmain 2023



WHITE  
STILL WINE



FRANCE



BURGUNDY



SUITABLE  
FOR VEGANS

## TASTING NOTE

Vibrant and lemony, with a bouquet of flowers and a whiff of brioche and green apple and zippy citrus in the mouth.

## VINEYARD

Kimmeridgian. Left bank. South-east exposure. The soil is quite deep in places and is made up of distinctive hard limestone in an abundant clay base.

## VITICULTURE

Organic practice

## VINIFICATION

No added yeasts, long fermentation using indigenous yeasts in temperature-controlled tanks. Spontaneous malolactic fermentation. Matured for 18 to 20 months only in stainless steel tanks with as little intervention as possible. Moderate cold stabilisation. [\[2\]](#)

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	50196123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
TOTAL ACIDITY	4.4g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	50196123